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read a magazine called The Skeptical Enquirer. I've a couple of back issues of it ... they are very interesting. You know all these stories of flying saucers, psychic phenomena and things of that sort that you see in the papers from time to time. The Skeptical Enquirer is devoted to examining these stories and reporting. They have shown that a seemingly very plausible report of a "paranormal" phenomena turns out on careful investigation to be a fraud. Some of the articles are very interesting. If you feel like it, you might want to ask for this magazine at the library, and if they don't have it, you might request that they get it, since it would be good for a publication like that to have wide public ..., so as to help counter all the alienation that is current in our society.

In answer to YOUR question, deer often have quite a lot of fat on them, but they can easily be ... if one wishes, because it is mostly in the form of visible fat. Once the layers of visible fat are removed, the remaining lean meat is very low in fat. There's no need to remove any "wild" taste. Some people talk about a "wild" taste in deer, but I can't detect any except in the fatty tissue, and there I find it objectionable. Yes, it's very good when stewed with vegetables.

I'm glad to hear you're feeling better, as you told ...